

Gold Bison Grill

Breakfast Hours 6:00am-11:00am Daily



Specialities

Biscuits and Gravy* / 860 CAL

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. \$8.50

Traditional French Toast / 670 CAL

Two slices of thick cut bread, battered and grilled to a golden brown. \$8.00

Black Hills Skillet* / 1035 CAL

Prime Rib with two eggs, peppers, onions, and mushrooms. Topped with Hollandaise sauce and served with breakfast potatoes \$15.00

Breakfast Quesadilla* / 1280 CAL

Two eggs scrambled with onion, pepper, bacon, sausage and cheese blend in a crispy tortilla. Served with salsa and sour cream \$10.50

Western Skillet* / 860 CAL

Two eggs. cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. \$10.50

Sweet Cream Pancakes / 1300 CAL

Griddled Sweet Cream Pancakes served with butter and warm syrup \$8.50

Country Fried Steak and Eggs*/

Country Fried Steak topped with a sausage gravy. Served with breakfast potatoes, choice of eggs, and toast \$15.00

Gold Bison Skillet* / 1050 CAL

Bison Short Ribs, two eggs, caramelized onion, roasted red pepper, and mushrooms with potatoes and topped with pepper jack cheese \$17.00

Innjoyable Breakfast* / 870 GAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$9.50

Tailor Made 3 Egg Omelette* / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, Pepper Jack or Provolone) and 3 Vegetables (peppers, onions, tomatoes, mushrooms, or spinach), served with breakfast potatoes and toast. \$10.50

Hotel Favorites

Start Fresh Wrap* / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and Provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$9.00

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$8.50

Build Your Perfect Breakfast* / 560 + CAL

Choose your eggs, meat and a side. Perfect! \$10.50

Eggs Benedict* / 560 CAL

A timeless classic of two poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce \$11.50

Sides

Fruit \$4.50 / 100 CAL

Breakfast Potatoes \$4.00 / 290 CAL

Bacon* \$4.50 / 160 CAL

Sausage* \$4.50 / 360 CAL

Toast \$3.50 / 120 CAL

Cereal \$5.00 / 120 CAL

Oatmeal \$5.50 / 450 CAL

Yogurt with Granola \$4.00 / 150 CAL

Drinks

Assorted Soft Drinks \$3.50 / 0-160

Coffee \$3.50 / 0 CAL

Juice \$4.00 / 110 CAL

Tea \$3.50 / 0 CAL

Milk \$3.50 / 150 CAL

Room Service Dial Ext. 7043

A 13% gratuity charge and applicable sales tax will be added to the price of all items Delivery charge \$2.00

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 8 or more, a 18%% gratuity will be automatically added to the bill,

2,000 calories à day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



MENU V

APPETIZERS "T"

BACON WRAPPED SHRIMP

JUMBO SHRIMP STUFFED WITH A LEMON CAPER CREAM CHEESE, WRAPPED IN APPLEWOOD SMOKED BACON AND FINISHED WITH A CHIPOTLE LIME AIOLI -18

CHICKEN WINGS

TRADITIONAL OR BONELESS CHICKEN WINGS TOSSED WITH YOUR CHOICE OF SAUCE: FRANK'S RED HOT, BARBECUE, PARMESAN GARLIC, BOURBON SRIRACHA, OR ASIAN SPICY PLUM -18

CHICKEN STRIPS

TENDER CHICKEN BREAST, BATTERED AND FRIED TO A GOLDEN BROWN. SERVED WITH YOUR CHOICE OF HONEY MUSTARD OR BARBECUE SAUCE AND HOUSEMADE PUB CHIPS -14

CHICKEN OUESADILLA

GRILLED CHICKEN BREAST WITH PEPPERS, ONIONS, CHEDDAR, AND PEPPER JACK CHEESE. SERVED WITH SALSA AND SOUR CREAM -16

CHISLIC

JUICY STEAK TIPS FRIED AND TOSSED IN A ROASTED GARLIC AND PEPPERCORN SEASONING AND SERVED WITH A HORSERADISH SAUCE -15

SPINACH AND ARTICHOKE DIP

OUR OWN BLEND OF CREAMY CHEESES, ARTICHOKES, AND SPINACH. BAKED AND SERVED WITH FRIED WONTONS -18

WHITE CHEDDAR CHEESE CURDS

REGIONAL FARM FRESH CHEESE CURDS. CHOICE OF TRADITIONAL, GARLIC, OR HABANERO -12

SLIDERS

THREE MINI BURGERS TOPPED WITH CRISP BACON, AND CHEDDAR CHEESE WITH A SIDE OF OUR HOUSEMADE PUB CHIPS -15

BUFFALO CHICKEN SLIDERS

CRISPY CHICKEN TOSSED IN BUFFALO SAUCE, WITH TOMATO, BLUE CHEESE DRESSING, AND LEAF LETTUCE. SERVED WITH A SIDE OF OUR HOUSEMADE PUB CHIPS -15

HUMMUS AND PITA

BLENDED CHICKPEAS SEASONED WITH SEA SALT AND LEMON. TOPPED WITH PESTO. SERVED WITH WARM PITA WEDGES, CRISP VEGETABLES, CRUMBLED FETA , AND GREEN OLIVES -18

GOUDA NACHOS

FRIED WONTONS TOPPED WITH A SMOKED GOUDA CHEESE BLEND, JALAPENOS, GREEN ONIONS, TOMATOES, AND BLACK OLIVES - 18

ADD SHREDDED BUFFALO SHORT RIBS -18

BEEF -8

CHICKEN -7



BALSAMIC SPINACH SALAD

FRESH SPINACH WITH BACON, BLUE CHEESE, MUSHROOMS, CARAMELIZED ONIONS, AND ROASTED RED PEPPERS, TOSSED WITH BALSAMIC VINAIGRETTE -13

CRANBERRY APPLE SALAD

FRESH BABY KALE TOSSED WITH CARAMELIZED ONIONS, CANDIED WALNUTS, SMOKED GOUDA CHEESE, CRAISINS, FIRE-ROASTED APPLES, AND CRANBERRY VINAIGRETTE -14

CLASSIC CAESAR SALAD

FRESH ROMAINE TOSSED WITH SHAVED ASIAGO, ROMANO, AND PARMESAN CHEESE, CROUTONS, AND A CREAMY CAESAR DRESSING -12

CHOPPED SALAD

FRESH ROMAINE AND SPINACH TOSSED WITH CUCUMBERS, GRAPE TOMATOES, RED ONION, BLACK OLIVES, CHEDDAR CHEESE, APPLE-WOOD BACON, HARD BOILED EGG, CROUTONS, AND CHOICE OF DRESSING ON THE SIDE -18

ADD TO ANY SALAD

ITALIAN GRILLED CHICKEN -7 GRILLED SALMON -11 STEAK TIPS -9 BUFFALO SHORT RIB -18 THREE BACON WRAPPED SHRIMP -12

BURGERS "T

ALL OF OUR BURGERS ARE COOKED TO YOUR SATISFACTION AND ARE SERVED WITH LETTUCE, TOMATO, RED ONION AND A CHOICE OF FRENCH FRIES, PUB CHIPS OR SIDE SALAD. SUBSTITUTE BEER BATTERED ONION RINGS, OR SWEET POTATO PUFFS -2

GOLD BISON BURGER

1/2 IB. CHARBROILED GROUND BUFFALO -18 ADD GRILLED ONIONS, SAUTEED MUSHROOMS OR YOUR CHOICE OF CHEESE -1 APPLEWOOD SMOKED BACON -2

COWBOY MELT

1/2 IB. OF CHARBROILED ANGUS, WITH CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, BARBECUE SAUCE AND ONION RINGS ON TEXAS TOAST -16

CLASSIC BURGER

1/2 IB. OF CHARBROILED SEASONED ANGUS -18 ADD GRILLED ONIONS, SAUTEED MUSHROOMS OR YOUR CHOICE OF CHEESE -1

APPLEWOOD SMOKED BACON -2

MUSHROOM AND SWISS BURGER

1/2 IB. OF CHARBROILED ANGUS WITH SWISS CHEESE AND TOPPED WITH SAUTEED MUSHROOMS -14



SERVED IN A SUN-DRIED TOMATO WRAP. ACCOMPANIED WITH YOUR CHOICE OF FRENCH FRIES, PUB CHIPS OR SIDE SALAD.
SUBSTITUE BEER BATTERED ONION RINGS, OR SWEET POTATO PUFFS -2

SRIRACHA BOURBON STEAK

4 OZ. OF STEAK TIPS, CARAMELIZED ONIONS, ROASTED RED PEPPERS, BLEU CHEESE CRUMBLES, APPLEWOOD BACON, MUSHROOMS, SPINACH, AND A BOURBON SRIRACHA SAUCE -15

CHICKEN CLUB WRAP

GRILLED CHICKEN WITH ROMAINE, RANCH, TOMATOES, APPLEWOOD BACON, CHEDDAR CHEESE -18

CRANBERRY APPLE CHICKEN

GRILLED CHICKEN, FRESH BABY KALE TOSSED WITH CARAMELIZED ONIONS, CANDIED WALNUTS, SMOKED GOUDA, CRAISINS, FIRE ROASTED APPLES, AND CRANBERRY VINAIGRETTE -13

BUFFALO CHICKEN WRAP

CRISPY CHICKEN TOSSED WITH BUFFALO SAUCE, ROMAINE LETTUCE, CHEDDAR CHEESE, TOMATOES, AND BLEU CHEESE DRESSING -13

SANDWICHES 7

ACCOMPANIED WITH YOUR CHOICE OF FRENCH FRIES, PUB CHIPS OR SIDE SALAD. SUBSTITUTE BEER BATTERED ONION RINGS OR SWEET POTATO PUFFS -2

PARMESAN PRIME RIB MELT

SHAVED PRIME RIB, CARAMELIZED ONIONS, SWISS, AND THOUSAND ISLAND DRESSING ON PARMESAN CRUSTED SOURDOUGH BREAD -17

CHICKEN CLUB SANDWICH

ITALIAN MARINATED CHICKEN BREAST GRILLED AND TOPPED WITH LETTUCE, TOMATO, APPLEWOOD BACON, MAYONNAISE, AND CHEDDAR ON TEXAS TOAST -15

PRIME RIB PHILLY

SHAVED PRIME RIB GRILLED WITH CARAMELIZED ONIONS, CRISPY JALAPEÑO STRIPS, ROASTED RED PEPPERS, AND PEPPERJACK CHEESE ON A TOASTED CIABATTA HOAGIE BUN. SERVED WITH CABERNET AU JUS -17

SALMON BLT

GRILLED ATLANTIC SALMON WITH APPLEWOOD BACON, FRESH BABY KALE, TOMATOES, AND CHIPOTLE LIME AIOLI SERVED ON A TOASTED CIABATTA BUN -19

GOUDA GRILLED CHEESE

GRILLED TEXAS TOAST STUFFED WITH CHEDDAR, SMOKED GOUDA, MOZZARELLA, TOMATOES, AND APPLEWOOD BACON -13

FRENCH DIP

SHAVED PRIME RIB DIPPED IN A CABERNET AU JUS, TOPPED WITH SWISS ON A TOASTED CIABATTA HOAGIE -16



12" THIN CRUST OR 12" GLUTEN FREE CRUST

FOUR CHEESE

A BLEND OF MOZZARELLA, PARMESAN, ROMANO AND ASIAGO CHEESE AND TOMATO SAUCE -14

PEPPERONI

A RICH ITALIAN TOMATO SAUCE TOPPED WITH MOZZARELLA CHEESE AND PEPPERONI -15

SUPREME

SAUSAGE, PEPPERONI, ONIONS, PEPPERS, BLACK OLIVES, MUSHROOMS AND TOMATO SAUCE WITH MOZZARELLA CHEESE -16

FLAT BREAD PIZZAS

CHICKEN ALFREDO- CREAMY ALFREDO SAUCE, GRILLED CHICKEN, AND MOZZARELLA CHEESE -13 CAPRESE- PESTO SAUCE, MOZZARELLA CHEESE, FRESH TOMATOES, AND BALSAMIC DRIZZLE -13

PENNE REGATTA PASTAS 🗸

ADD A SIDE SALAD OR CAESAR SIDE SALAD -4 GF PASTA ALSO AVAILABLE .

ALFREDO

A CLASSIC CREAMY ALFREDO SAUCE WITH ASIAGO, ROMANO, PARMESAN, AND MOZZARELLA CHEESES -12

CAJUN

A CREAMY CAJUN SAUCE WITH ROASTED RED PEPPERS, MUSHROOMS, CARAMELIZED ONIONS, ASIAGO ROMANO, AND PARMESAN CHEESES -12

PESTO PASTA

SAUTÉED GARDEN VEGETABLES AND PENNE PASTA TOSSED WITH FRESH TOMATOES AND PESTO. TOPPED WITH SHAVED PARMESAN -12

ADD TO PASTA

GRILLED CHICKEN -7 GRILLED SALMON -11 STEAK TIPS -9 BUFFALO SHORT RIB -18 THREE BACON WRAPPED SHRIMP -12

V AVAILABLE AFTER 5PM DAILY

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE.
ADD A SIDE SALAD OR CAESAR SIDE SALAD -4
ADD THREE BACON WRAPPED SHRIMP TO ANY ENTREE -11

SRIRACHA BOURBON GRILLED CHICKEN

TENDER GRILLED CHICKEN BREAST, TOPPED WITH OUR SRIRACHA BOURBON SAUCE, PEPPER JACK CHEESE, CRISPY ONIONS, AND JALAPEÑO STRIPS -19

CITRUS GRILLED SALMON

A GRILLED FILET OF ATLANTIC SALMON FINISHED IN A CITRUS BUTTER SAUCE -25

BISON SHORT RIBS

AWARD WINNING, SLOW COOKED TO PERFECTION THEN FINISHED WITH A CABERNET SAUVIGNON SAUCE AND FRIED KALE -36

RIBEYE STEAK

12 OZ RIBEYE WITH OUR OWN SEASONING BLEND FINISHED WITH GARLIC BUTTER -42

BLACK AND BLEU RIBEYE

12 OZ RIBEYE WITH OUR OWN SEASONING BLEND AND CAJUN SEASONING. TOPPED WITH A BLEU CHEESE SAUCE -42

WHISKEY RIBEYE

12 OZ. RIBEYE WITH HOUSE MADE JACK DANIELS AU JUS -42

STEAK TIPS

SAUTEED WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS, MUSHROOMS AND ROASTED GARLIC AND PEPPERCORN SEASONING -25

CAJUN STEAK TIPS

SAUTÉED WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS, MUSHROOMS, AND CAJUN SEASONING -25

SIDE OPTIONS

FRENCH FRIES- SWEET POTATO PUFFS PUB CHIPS- BEER BATTERED ONION RINGS STEAMED BROCCOLI -PESTO RED SKIN POTATOES